

OX CLUB

Small

Wood Pigeon
*black pudding, red
currents, parsnip*
£8.00 (g)

Beetroot Tartar
*confit yolk,
pilsner crumb*
£7.00 (v) (g)

Beef Tartar
nasturtium, ponzu
£9.00 (g)

Mi Cuit Salmon
*dill & yogurt sorbet,
knäkebröd*
£8.00 (g)

Duck Liver Parfait
*pickled onion,
toast*
£8.00 (g)

Grilled
Mackerel
*soy glaze, kosho &
shiso*
£6.00

Wood Grill

Ox Cheek
*smoked mash,
chestnut gremolata*
£20.00 (n)

Cod Loin
bouillabaisse, rouille
£20.00

Grilled Sea Trout
shiso butter & tokyo frites™
£18.00

Brown Butter Roast
Cauliflower
pecorino, polenta
£14.00 (v)

Onglet Steak
*horseradish & bonemarrow confit,
roscoff onion*
£20.00

Guinea Fowl
fennel, lentil ragu, cotechino
£19.00

Sides

Smoked Mash
espellete
£4.00 (v)

Brussel Spouts
hot sauce crumb, pecorino
£4.00 (v) (g)

Chips
sea salt
£3.50 (ve)

Kale
*buttermilk,
hazeluts*
£4.00 (v) (n)

Artichokes
*smoked beef fat,
pickled artichoke*
£5.00

Cauliflower
*romesco, almonds,
sherry vinegar*
£5.00 (n) (v) (g)

Sweets

S'more
*eggnog
marshmallow,
cookie*
£6.00 (g)

Rye Parfait
*amaretto & chocolate
mousse*
£6.00 (g) (v)

Burnt Basque
Cheesecake
*poached clementine,
clotted cream*
£6.00 (g) (v)

Cheese &
Biscuits
£9.00 (g)

Ice Cream &
Sorbets
ask for today's flavours
£4.00 (v)

If you have any dietary requirements please speak to a member of the team. Please note we use nuts in our kitchen and although every care is taken to avoid cross contamination we can not guarantee anything to be 100% trace free.

g = Contains Gluten v = Vegetarian ve = Vegan n = Nuts

OX CLUB

WINE

175ml Glass / Bottle

White

Bodegas Ochoa 'Calendas
Blanco' Chardonnay
Viura, Navarra, Spain, 2017
£4.50 / £19.00

Domaine de Petit Roubie,
Marsanne, Picpoul de Pinet
France, 2016
£5.50 / £23.00

Tsiakkas Xynisteri
Limassol, Cyprus
£7.50 / £30.00

Gruber Röschitz
Grüner Veltliner (organic)
Röschitz, Austria
£30.00 / bottle only

Chateau Montfollet
'Le Valentin'
Sauvignon Blanc
Semillon, Bordeaux
£32.00 / bottle only

Maverick 'Breechens'
Chardonnay, Semillon
Barossa, Australia, 2013
£34 / bottle only

Chateau La Liquiere
'Cistus Blanc'
Rousanne, Grenache Blanc
Faugeres, France, 2016
£42 / bottle only

Roland Grangier
'Chante Louve'
Viognier
Chavanay, France
£42 / bottle only

Red

850 Red
Duoro Blend
Duoro Valley, Portugal
£4.50 / £19.00

Abad Dom Bueno
Mencia
Bierzo, Spain, 2016
£5.50 / £23.00

Amastuola IGT (organic)
Primitivo
Puglia, Italy
£6.00 / £26.00

Chateau de Manissy 'Domaine
Terre Davau' Syrah
Cotes Du Rhone, France, 2016
£28 / bottle only

Penley Estate 'Gryphon'
Bordeaux Blend
Coonawarra, Australia, 2016
£32 / bottle only

Vivera Terra Dei Sogni Rosso
Cabernet Sauvignon, Nerello
Mascalse
Etna, Sicily, 2015
£37 / bottle only

Bodegas Ochoa Reserva
Tempranillo, Cabernet Sauvignon,
Merlot. Navarra, Spain, 2010
£42 / bottle only

Rosé

Nature de Petit Roubie (organic)
Grenache/Syrah
Picpoul de Pinet, France, 2017
£5.00 / £22.00

Sparkling

Bernard-Massard
'Cuvée de l'Ecusson'
Rosé Brut
Moselle, Luxembourg
£35.00 / bottle only

Bernard-Massard
'Cuvée de l'Ecusson' Brut
Moselle, Luxembourg
£40.00 / bottle only

Val d'Oca Prosecco
Valdobbiadene Millesimato
Veneto, Italy
£7.50 / £35.00

Penley Estate 'Echo'
Pinot Noir
Coonawarra, Australia
£35.00/ bottle only

*Vintages are subject
to change.*

–

*Bottle, Can, Cask and
Keg beers are
available. As well as
soft drinks and
spirits. Please ask
your server for more
information.*
